



FRESH TOMATO SAUCE:

INGREDIENTS:

400g Italian Peeled Plum Tomatoes

(San Marzano tomatoes are the best)

1tsp Salt

10 Fresh Basil Leaves (or 1 heaped tsp Dried)

OPTIONAL TASTY ADDITIONS:

1 Clove Garlic Finely Chopped or Crushed

(or 1/2tsp Dried Garlic Powder)

1tsp Oregano Finely Chopped (or 1tsp Dried)

Crush the tomatoes to create a paste of your desired consistency. Personally I like it a little coarse/lumpy.

It's best NOT to use a blender as too much whizzing will make the tomatoes too watery.

Stir in the salt and the basil.

Stir in any tasty additions.

Job done!

No need to cook the sauce when using a wood fired oven, the intense heat will cook the sauce on the pizza.

**DON'T FORGET TO GRATE PARMESAN ON THE SAUCE
WHEN TOPPING THE PIZZA! - It acts like salt and tastes
sooo good!**

GARLIC BREAD SAUCE:

INGREDIENTS:

1 Whole Bulb Garlic

100g Salted Butter

100g Olive Oil

1 Heaped tsp Dried Parsley

1/2 tsp Dried Oregano

NOTE:

The above measurements are approximate as I never measure them!

Finely chop all the garlic cloves.

Add all the ingredients together.

If the butter is cold/hard, pop everything together in the microwave for 30 seconds.

Stir it into a lovely garlicky oil.

Job done!

The sauce will last a long time in the fridge. It will come out quite firm, but a quick whizz round with a knife will turn it into a thick paste which can be spread on the pizza base. You can put the jar on the oven landing for a few minutes to turn it back into an oil.

The garlic bread is amazing with splodges of the tomato sauce on top, or some torn mozzarella, or both!

**DON'T FORGET TO GRATE PARMESAN ON THE SAUCE
WHEN TOPPING THE PIZZA! - It acts like salt and tastes
sooo good!**